

# HPB Knife Polishing Systems



The only truly safe knife polishing system in the industry!



Easily adjustable safety guides allow polishing of a wide variety of cutting angles

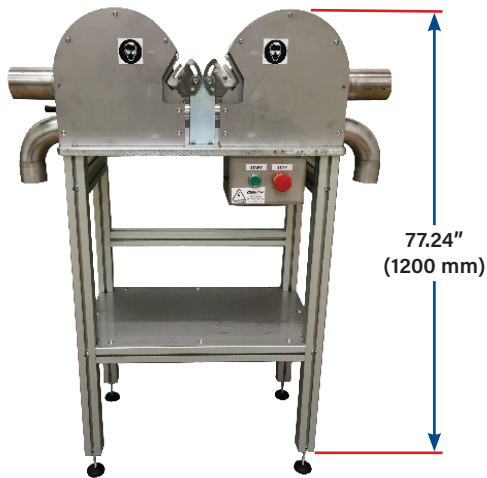
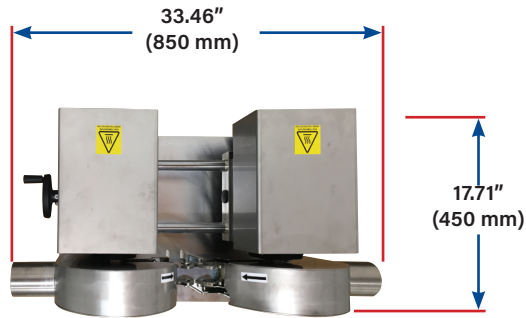
## A Sharp Knife = Increased Productivity, Yields, and Safety

- Polishes and quickly removes grinding burrs from both sides of a the knife's edge.
- Safety guides protect operator from hazards traditionally present in other polishing processes.
- Increases productivity by reducing blade drag through product making cutting easier.
- Polishes knives of any angle or length including flexible knives.
- Fume exhaust system can readily integrate into existing plant vacuum systems.
- Aluminum Stand included.
- CE approved.



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# HPB-110 / HPB-220 Knife Polishing Systems



Also available with portable fume exhaust system.



Proprietary compound ensures a burn free surface.

## Knife Polishing Systems

Model	Voltage	Frequency	kW
HPB-110	120V	60 Hz	1.60
HPB-220	220V	50 or 60 Hz	2.00

A complementary unit to any PRIMEEdge sharpening system, the HPB Knife Polishing System delivers a smooth brilliant edge on each knife.

The 9.75" (250mm) diameter polishing wheels eliminate grinding burrs, and produce a smooth, polished edge on knives. In a meat processing line, polished knife edges increase productivity by reducing blade friction and operator elbow/wrist fatigue.

The HPB Polisher is built with a heavy duty easy to clean stainless steel body. The ergonomic design of the Polisher provides operator comfort and safety.

